



2021 VILA NOVA VINHO VERDE



WINE DATA

Producer

Casa de Vila Nova

Region

Vinho Verde (DOC)

Country

Portugal

Wine Composition

60% Loureiro

40% Fernão Pires

Alcohol

11.5 %

Total Acidity

6.1 G/L

Residual Sugar

8.1 G/L

pH

3.57

DESCRIPTION

Pale yellow in color, the nose is refreshing with aromas of citrus, peach and tropical fruit. A streak of minerality runs through the palate, making for a bracing wine, balanced with acidity and freshness. This carries through to a stunning finish.

WINEMAKER NOTES

Grapes for this Vinho Verde are hand-harvested from vines grown in granite soil. The must is fermented slowly in stainless steel vats at a controlled temperature of 59° F (15° C) for approximately 3 to 4 weeks. After fermentation, the wine is stabilized and then bottled.

SERVING HINTS

This wine is ideally served chilled between 42.8° F – 46.4° F (6-8° C). It is excellent on its own or paired with light meals such as salads, seafood, and sushi.